## ALL DAY BREAKFAST

MEDITERRANEAN GREENS (V/GF/VG)

broccolini, golden halloumi, poached eggs, fresh

Smoked baba ganoush, sautéed asparagus,

herbs w/gf turkish bread

## El Mirage

EGGS YOUR WAY	14 TURKISH EGGS (VO) 26	BAO BUNS	<b>25</b>
Fried, poached or scramble eggs on toast.	Lemon and garliclabne, coconut chilli oil, spicy ezme,	Korean fried chicken, asian inspired slaw, and kimchi w/ hot pepper	
(GF available +\$1)	fried chickpeas , dill, sujuk, poached eggs, w/ Turkish	mayo.	
	bread		24
TOASTS V/GF	7.5	CHICKEN BURGER	
Sourdough or multigrain with your choice of	JALAPENO CORN FRITTERS (VO) 26	Butter milk spiced fried chicken, slaw, pickled cabbage, mayo, special	
jam, peanut butter, or vegemite	Served with charred corn, fried halloumi and	burger sauce, hot honey, fries with brioche bun	
(GF available +\$1)	avocado salsa, with poached eggs and your choice		
		ADD ONS	
	of salmon or bacon.	Cinale and I tomate reliab I beatrast reliab I Deniab fatta I realist I	
With orange infused mascarpone and honey		Single egg   tomato relish   beetroot relish   Danish fetta   rocket   in-house chilli sauce	4
COCONUT CHIA PORRIDGE (V/VG)	22 WINTER HARVEST SALAD (VG/V) 22		_
,	Roasted pumpkins, beetroot, pomegranate, walnut,	Avocado   spinach   tomatoes   side greens   falafel	5
Topped with poached pears, goji berries, candied	popitas, godt onecoe, topped with balsarilo gel, and	Halloumi   mushrooms   smoked salmon   bacon   beef sujuk	6
almonds, charred banana, and shredded coconu	opinido.	grilled chicken   chorizo	
DIC DDEWNE (CE)	Add grilled salmon – <b>8</b> 28 Falafel – <b>6</b>		
Die Dieline (et)	i diarci	Grilled salmon fillet	8
Eggs your way, bacon, potato hash, truffle-infuse	ed Grilled chicken – 6		
mushroom, grilled tomatoes, spinach, avo, and	07	TOACTIFE C DACFIC	
chorizo	MISO SALMON (GF) 27	TOASTIES & BAGELS	
D.13.6.1775.47	Salmon fillet glazed with miso, served on crispy potato,		
TAIVGARES (V)	bok choy, soba noodles, and fried leek, topped with a	BACON & EGG ROLL	
Served with lemon curd, vanilla mascarpone,	lemongrass ginger broth	Bacon, fried egg, Swiss cheese, hash brown, tomato relish, lettuce& mayo	16
almonds, blueberries, and maple syrup			
Add bacon – 6	SHAKSHUKA (V/GF/VG) 24	BLT	
AVO HUMMUS TOAST (VGO) (GF)	Baked eggs served in a hot plate with bell pepper,	Bacon, lettuce, tomato, avocado, BBQ sauce & aioli	17
	tomato onion spices and fior de latte cheese Served		
Smashed avo on a gf Turkish bread with beetroo	with huttered Turkish bread	THE LOX BAGEL	
hummus, kale, apple, sumac, toasted seeds, feta,	Add chorizo – 6	Smoked salmon, mascarpone, lettuce, capers & onion	17
and marinated cherry tomatoes	26		
Add egg – <b>4</b>	STEAK SANGA ROLL	PATSRAMI BAGEL	
	24 Scotch fillet, roasted pepper, caramelized onion,	Caramelised onions, pickles, cos lettuce, swiss cheese & russian dressing	17
CHILLI EGGS (V)			1-
Scramble eggs, in-house chilli sauce, feta, crispy	y	BRIE BAGEL	
shallots, red chilli, fresh herbs on sourdough toa	ast am mayo, orininoriam, tomato renon, served with mes.	Brie cheese, beetroot relish, avocado, rocket, and aioli	/17
add chorizo – 6	$\sim$ 25	, , , , , , , , , , , , , , , , , , , ,	

**BURRATA BRUSCHETTA** 

pastrami, and chickpea crumble

Burrata cheese on multigrain bread with heirloom

tomatoes, avocado, basil, salsa verde, balsamic gel, beef

COFFEE (ROASTING WAREHOUSE )		COLD DRINKS	
MILK BASED alternative milk +1	5	MONT BLANC Cold brew topped up with cream, nutmeg & orange z	8.5 rest
BLACK COFFEE longblack, batchbrew, espresso	5	ICED LATTE alternative milk +1	Fill 6
HOT DRINKS		ICED DRINKS	8
STICKY CHAI LATTE	6. 5	coffee or chocolate served with dairy based ice crea	m
brewed with soy milk		MILKSHAKES	9
GOLDEN LATTE Turmeric latte brewed with soy milk	7	espresso, chocolate, caramel, vanilla, strawberry, alternative milk +1	
HOT CHOCOLATE   MATCHA   MOCHA alternative milk +1	6	FRESH JUICES Watermelon, Orange, Apple, or combo	10
CHAI LATTE	6	COLD PRESS JUICES	1//8
LOOSE LEAF TEAS  EBT   Earl grey   Green tea   Peppermint   Iemon & ginger	6	Tropi-cool - Pineapple, Apple, Orange, Lemon mint Green With Envy- Apple, Celery, Spinach, Kale, Lei Eagle Eye - Carrot, Apple, Orange, Pineapple, Lem Sweet Cheeks- Watermelon, Apple, Cucumber, Ra	mon, Cucumber, Parsley on, Turmeric
KIDS MENU		SANPELLEGRINO	(250ml-5/750ml-7.50)
PANCAKE WITH MAPLE SYRUP	10	COCA COLA CLASSIC/ZERO	6
WAFFLE WITH ICE CREAM & FAIRYFLOSS	10 11	SMOOTHIES	
SCRAMBLED EGGS ON SINGLE TOASTWITHBACON	11	Banana Peanut ButterProteinSmoothiew/almondmilk	12
DOG TREAT	3	Mango Lassi Smoothie	10
PUPPUCCINO	3		